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Amendments to the Claims

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of the Claims:

Claim 1 (Currently amended) Food product fermented with one or more lactic acid bacteria, comprising 4-10 wt.% soy protein, characterised in that the food product comprises at least 0.2 wt.% hydrolysed soy protein, and wherein the food product is obtained by fermenting a starting material comprising a mixture of non-hydrolysed soy protein and hydrolysed soy protein, and wherein said mixture comprises 40-95 wt.% of hydrolysed soy protein relative to the total amount of soy protein.

Claim 2 (Original) Food product according to claim 1, wherein the food product comprises at least 0.5 wt.% hydrolysed protein.

Claim 3 (Original) Food product according to claim 2, wherein the food product comprises at least 1.5 wt.% hydrolysed protein.

Claim 4 (Original) Food product according to claim 3, wherein the food product is fermented with *Streptococcus thermophilus* and *Lactobacillus bulgaricus*.

Claim 5 (Cancelled)

Claim 6 (Previously presented) Food product according to claim 1, wherein the food product comprises 0.2-10 wt.% oil and/or fat.

Claim 7 (Previously presented) Food product according to claim 6, comprising 0.5-2 wt.% oil and/or fat.

Claim 8 (Previously presented) Food product according to claim 1, wherein the food product has a Stevens value of 50 to 300 g.

Claim 9 (Previously presented) Food product according to claim 1, having a viscosity of 10000 to 800000 mPa.s.

Claim 10 (Previously Presented) Food product according to claim 1, wherein the food product comprises 0.1-3 wt.% milk protein.

Claim 11 (Currently Amended) Process for the preparation of a fermented food product, wherein a starting material comprising a mixture of non-hydrolysed soy protein and hydrolysed soy protein is fermented with one or more lactic acid bacteria, characterized in that said mixture comprises 40-95 wt.% of hydrolysed soy protein~~40% wt.% or more~~ relative to the total amount of soy protein is ~~hydrolysed soy protein~~.

Claim 12 (Original) Process according to claim 11, wherein the starting material comprises a mixture of non-hydrolysed soy protein and hydrolysed soy protein.

Claim 13 (Original) Process according to claim 12, wherein the mixture comprises 50-95 wt.% of hydrolysed soy protein relative to the total amount of soy protein.

Claim 14 (Previously presented) Process according to claim 12, wherein the mixture is prepared from hydrolysed soy protein isolate and non-hydrolysed soy protein isolate.